

The
Brook Café
"just a little bit Quirky"



Christmas Buffets

ASIAN PULLED PORK LETTUCE CUPS GF

Pork shoulder slowed cooked for 4 hours in various Asian spices & shredded.

SALT & PEPPER CRISPY SHREDDED CHICKEN

Hand cut chicken breast fillets cut into strips, in a crispy salt and pepper coating

ASIAN SLAW VG V GF

GOURMET COD FISH FINGER GOUJONS & TARTAR SAUCE

DERBYSHIRE MAPLE GLAZED MINI CHIPOLATA SAUSAGES

BABY HASSLEBACK POTATOES V VG GF

Traditionally oven baked baby potatoes, sliced halfway through into thin slices, with a drizzle of Yorkshire Cold Pressed Rapeseed Oil

GREEK SALAD-, V GF

tomatoes, red onion, cucumber, olives, and feta cheese.

MORROCCAN STYLE CAULIFLOWER BITES V VG GF

Cauliflower florets coated in gluten-free & vegan Moroccan style spiced quinoa breadcrumbs

TURKISH SHAWARMA PINWHEEL WRAPS

delicately spiced shredded chicken, served in a tortilla wrap with greekyoghurt, cherry tomatoes, fresh coriander & cucumbers.

SWEET POTATO FALAFELS V VG GF

Made with sweet potato, chickpeas, tomato, apricot for a hint of sweetness and a blend of spices

£30 PER PERSON

